

# SUNDAY LUNCH

## The Restaurant

Tables available at 12:45pm, 1pm & 1:15pm

£20 for 2 courses | £25 for 3 courses

---

### STARTERS

Cream of vegetable soup, sourdough croutons (v)

Chicken liver pate, chutney, toast

Pan fried black pudding, cherry tomato, potato & bacon salad,  
balsamic dressing

Prawn cocktail, Marie Rose sauce, granary bread

Large Yorkshire pudding, onion gravy (v)

---

### MAIN COURSES

Slow braised feather blade of beef, shallot gravy, Yorkshire  
pudding

Roast leg of lamb, rosemary and mint sauce, Yorkshire pudding

Deep fried fish cake, smoked salmon, asparagus sauce

Chicken supreme, sausage wrapped in bacon, stuffing

Vegetarian toad in the hole, rosemary & onion gravy

*All served with creamed mash and roast potatoes, honey  
roasted carrot and parsnips, cauliflower cheese and braised red  
cabbage*

---

### DESSERTS

Middleton Hall's garden fruit crumble, custard

Summer fruit knickerbocker glory layered with meringue & ice  
cream

Strawberry cheesecake, berry compote

Jam roly poly, custard

A selection of artisan cheeses with biscuits